

Your wedding is better on the water

Greater Los Angeles Orange County
Wedding Guide





Capture the romance with a cruise & plan your wedding on the water.

Create the wedding of your dreams on the most unique venue imaginable. Our all-inclusive packages and dedicated wedding team will help make planning as stress free as possible. Custom-create your perfect day with chef-designed menus, exceptional service, and unforgettable views from our indoor and outdoor decks where there's plenty of room for dining, dancing, and festivities. Come aboard and tie the knot with City Cruises!



Inquire about our wedding-related event packages!



Ceremony Package

Elegant Ceremony Enhancement

Simple, yet breathtaking — this package covers all the essentials.

- Private Dockside Ceremony
- Captain as officiant
- Ceremony Coordinator
- Ceremony Yacht Set-up

\$2,000



Enhancements

- Wedding Arch
- Aisle Runner
- Florals
- Musicians



** Maximum wedding ceremony time is 1-hour (unless charged an additional fee)
 * Must be combined with Wedding Package*



Wedding Packages



Silver Wedding

- Two-hour lunch cruise
- Three-hour dinner cruise
- Champagne toast
- Open soda & juice bar
- Cash cocktail bar
- Choice of: Plated or Buffet Silver menu*
- Wedding cake
- Background music
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner cruise

\$106 Lunch*

\$148 Dinner*



**Lunch available for events departing by 1:00pm*

**Dinner not available Saturday evenings June - September*

**Plated menu not available on all yachts*

**Minimums vary by yacht*

**Package not available in December*



California Classic Silver Menu

SALADS (CHOICE OF ONE - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

CAESAR SALAD (v)
Romain Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons |
Traditional Caesar Dressing

FIELD GREEN SALAD (v)
Tomatoes | Cucumbers | Carrots | Ranch Dressing | Balsamic Dressing

QUINOA SALAD (G*) (vG) (v)
Quinoa | Red Peppers | Cucumbers | Carrots | Spinach | Honey Lime
Vinaigrette

MAIN (BUFFET PRE-SELECTED CHOICE OF TWO/ SPLIT ENTREE FOR PLATED)

OVEN ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Creamy Mushroom Sauce

BRAISED BEEF SHORT RIBS (G*)
Cabernet Sauvignon Sauce, Baby carrots

CORIANDER CRUSTED SALMON (G*)
Lemon Herb Beurre Blanc

OVEN-ROASTED FLOUNDER (G*)
Spicy Tomato & White Bean Ragù

PASTA AL FORNO (v)
Alfredo Sauce | Panko Parmesan Crust

ROASTED VEGETABLE FARFALLE
Seasonal Squash and Peppers | Arugula | Marinara | Parmesan Cheese

ROOT VEGETABLE FRICASSE (v) (vG)
Idaho Potatoes | Broccoli | Grape Tomatoes | Gremolata | Cauliflower Coconut Cream
Sauce

COMPLEMENTS (FARM-FRESH SEASONAL VEGETABLES PLUS CHOICE OF ONE)

Garlic Mashed Potatoes | Roasted Red Skins | Wild Rice Pilaf | Roasted Broccoli | White Bean Ragout

DESSERT

Wedding Cake

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL PRICE)

CHEF'S CARVING STATION
Cedar Planked Salmon Display (\$15 per person) | Hand-Carved Prime Rib (\$17 per
person) Herb-Crusted Beef Tenderloin (\$20 per person)

(N) Contains Nuts

(vG) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.



Wedding Packages

Gold Wedding

- Three-hour cruise
- Champagne toast
- Cash cocktail bar
- Open soda & juice bar
- Chef selected passed hors d'oeuvres
- Choice of: Plated or Buffet Gold menu*
- Wedding cake
- DJ entertainment*
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner cruise

\$199 Dinner



**Plated menu not available on all yachts
*Minimums vary by yacht
Package not available in December

California Classic Gold Menu



HORS D'OEUVRES (PRE-SELECTED CHOICE OF THREE PASSED APPETIZERS, FOUR PIECES PER PERSON)

- | | |
|----------------------|--------------------------|
| BEEF CROSTINI | BRUSCHETTA |
| COCKTAIL MEATBALLS | SPINACH & ARTICHOKE BITE |
| SPANAKOPITA | KOREAN BARBEQUE BEEF |
| MOZZARELLA CAPRESE | SKEWER SPRING ROLL (v) |
| SKEWER CRUIDITE SHOT | MOROCCAN CHICKEN SKEWER |
| MINI QUICHE | |

SALADS (CHOICE OF ONE - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

- | | |
|--|---|
| CAESAR SALAD (v)
Romain Lettuce Aged Reggiano Parmesan Cheese Herb Croutons Traditional Caesar Dressing | QUINOA SALAD (G*) (VG) (V)
Quinoa Red Peppers Cucumbers Carrots Spinach Honey Lime Vinaigrette |
| FIELD GREENSALAD (v)
Tomatoes Cucumbers Carrots Ranch Dressing Balsamic Dressing | CAPRESE SALAD (v)
Vine Ripe Tomatoes Fresh Mozerella Cheese Basil Balsamic Glaze |

MAIN (PRE-SELECTED CHOICE OF THREE/SPLIT ENTREE FOR PLATED)

- | | |
|--|--|
| OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Creamy Mushroom Sauce | BRAISED BEEF SHORT RIBS
Cabernet Sauvignon Sauce, Baby carrots |
| CORIANDER CRUSTED SALMON (G*)
Lemon Herb Buerre Blanc | ROASTED VEGETABLE FARFALLE
Seasonal Squash and Vegetables |
| Oven Roasted Flounder
Spicy Tomato & White Bean Ragù | ROOT VEGETABLE FRICASSEE (G*) (VG) (V)
Butternut Squash Cauliflower Zucchini Grape Tomatoes Gremolata Cauliflower Coconut Cream Sauce |
| PASTA AL FORNO (v)
Alfredo Sauce Panko Parmesan Crust | SEARED FLAT IRON STEAK (G*) (Plated meal only)
Caramelized Onions, Gorgonzola Butter |

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES PLUS PRE-SELECTED CHOICE OF ONE)

Red Potato Salad with Scallions | Lemon Orzo | Garlic Mashed Potatoes | Charred Broccolini and Carrots | Truffle Mashed Potatoes | Roasted Red Skin Potatoes | Wild Rice Pilaf

DESSERT

Wedding Cake

MAIN COURSE ENHANCEMENT OPTIONS (AVAILABLE FOR AN ADDITIONAL PRICE)

PACIFIC HALIBUT (G*) - Lemon Orzo, Chimichurri | \$8 per guest
6 OZ USDA CHOICE PETIT FILET MIGNON & PRAWNS (G*) - Garlic Mashed Potatoes, Broccoli, Port Wine Reduction, Herb Butter | \$15 per guest
PORTABELLA RAVIOLA (VG) (V) - Caramelized Shallots, Wilted Arugula, Garlic White Wine Sauce | \$3 per guest

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian

(G*) * Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.



Wedding Packages



Platinum Wedding

- Four-hour cruise
- Champagne toast
- Top shelf bar package
- Client selected passed hors d'oeuvres
- Choice of: Plated or Buffet Platinum menu*
- Wedding cake
- DJ entertainment
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner cruise

\$255 Dinner



**Plated menu not available on all yachts*
**Minimums vary by yacht*
**Package not available in December*



California Classic Platinum Menu

HORS D'OEUVRES (PRE-SELECTED CHOICE OF THREE PASSED APPETIZERS, FIVE PIECES PER PERSON)

- | | | |
|----------------------|--------------------------|--------------------------|
| BEEF CROSTINI | BRUSCHETTA | CAJUN SALMON BITES |
| COCKTAIL MEATBALLS | SPINACH & ARTICHOKE BITE | COCONUT SHRIMP |
| SPANAKOPITA | KOREAN BARBEQUE BEEF | MAUI SHRIMP SPRING ROLLS |
| MOZZARELLA CAPRESE | SKEWER SPRING ROLL (v) | CRAB CAKES |
| SKEWER CRUIDITE SHOT | MOROCCAN CHICKEN SKEWER | BEEF WELLINGTON |
| MINI QUICHE | SESAME CHICKEN SKEWER | BACON WRAPPED SCALLOPS |
| SHRIMP COCKTAIL | | |

DISPLAYED

- CRUDITE DISPLAY (v) (G*)
Broccoli, Cauliflower, Carrots, Celery, Assorted Pepper and Hummus with Ranch Dressing

SALADS (CHOICE OF TWO - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

- | | |
|--|---|
| CAESAR SALAD (v)
Romain Lettuce Aged Reggiano Parmesan Cheese Herb Croutons Traditional Caesar Dressing | KALE QUINOA SALAD (G*) (vG) (v)
Quinoa Roasted Red Peppers Spinach Lemon Oregano Vinaigrette |
| STRAWBERRY SPINACH SALAD (v)
Strawberries Sliced Almonds Feta Cheese Balsamic Dressing | CAPRESE SALAD (v)
Vine Ripe Tomatoes Fresh Mozzarella Cheese Basil Balsamic Glaze |

MAIN (PRE-SELECTED CHOICE OF TWO/SPLIT ENTREE FOR PLATED)

- | | |
|--|--|
| OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Creamy Mushroom Sauce | HONEY SESAME CHICKEN
Scallions Fresno Chilies |
| CORIANDER CRUSTED SALMON (G*)
Lemon Herb Buerre Blanc | ROASTED VEGETABLE FARFALLE
Seasonal Squash and Vegetables |
| Oven Roasted Flounder
Spicy Tomato & White Bean Ragu | ROOT VEGETABLE FRICASSEE (G*) (vG) (v)
Butternut Squash Cauliflower Zucchini Grape Tomatoes Gremolata Cauliflower Coconut Cream Sauce |
| PASTA AL FORNO (v)
Alfredo Sauce Panko Parmesan Crust | |

MAIN (PRE-SELECTED CHOICE OF ONE)

- | | |
|---|---|
| BRAISED BEEF SHORT RIBS
Baby Carrots Cabernet Sauvignon Sauce | 6oz USDA Choice Petit Filet Mignon & Pawns (Plated Only)
Port Wine Reduction Herb Butter |
| Hand Carved Strip Loin, USDA Choice (Buffet Only)
Signature Spice Rub Horseradish Creme Au Jus | |

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES PLUS PRE-SELECTED CHOICE OF ONE)

- Truffle Mashed Potatoes | Charred Broccoli and Carrots | Truffle Mashed Potatoes | Roasted Red Skin Potatoes | Wild Rice Pilaf | Balsamic Glazed Haricot Verts

DESSERT

- Wedding Cake

(N) Contains Nuts

(VG) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.



Wedding Packages



Sweet & Simple Wedding*

- Early boarding: 45 minutes of private yacht time for ceremony
- Captain as officiant
- Champagne toast
- Pre-set bottle of champagne for the sweetheart table
- Coordination services
- Reserved dining tables (non-private space)

\$1,200



** Based on availability*

** Dinner, lunch, or brunch cruise ticket additional per person. Based on price of dining cruise.*



Enhancements

Choose any of the below enhancements to make your day even more special.

CEREMONY

- Cruising ceremony
- Red carpet aisle
- runner Two ceremony flower arrangements
- Rose petals for aisle
- Musicians
- Additional cruise time/ yacht rental

CEREMONY MUSIC

- Violinist
- Keyboard player
- Acoustic guitar player
- String ensemble

FOOD & BEVERAGE

- Menu Enhancements:
- Dessert stations
 - Artisan cheese & cracker display
 - Cheese & vegetable display
 - Crudités
 - Hors d' Oeuvres packages
- Bar Enhancements:
- Champagne toast
 - Upgraded bar packages

ENTERTAINMENT

- DJ
- Live band
- Guitarist, Violinist, or Keyboardist
- Steel Drum Band
- Lighting
- Audio/visual

LINENS

- Chair covers
- Colored napkins
- Table overlays
- Table runners
- Upgraded linen (floor-length)
- Chair rental

FLORALS

- Table centerpieces
- Rose petals for tables
- Wedding party florals
- Full wedding florals

PHOTOGRAPHY

- Wedding photography
- Boarding photos
- Photo booth

ADDITIONAL YACHT TIME

- Extra hour dockside time
- Extra hour cruise time
- Pre-boarding ceremony





Our Greater Los Angeles Fleet at a Glance

Experience your city like never before with City Cruises. Our planners, captain, crew, and servers are ready to bring your events to life on the water, all year-round.

Premier: An elevated experience with three-course plated menus, live entertainment, creative cocktails, and distinctive service
Signature: A fun & festive experience with a chef-prepared buffet, entertainment, and incredible views from our interior and exterior decks
Private Charters: One-of-a-kind events that allow groups to create all-inclusive packages with chef-designed menus, creative cocktails, and custom cruising times



ENTERTAINER

Max. Capacity | 550 guests
Experience Type | Premier Dining/Private Charter
Entertainment | Customizable

The largest charter yacht in the Marina del Rey harbor, the Entertainer features 2 open interior decks and a spacious sun deck.



ENDLESS DREAMS

Max. Capacity | 450 guests
Experience Type | Premier Dining/Private Charter
Entertainment | Customizable

The largest charter yacht in Newport Beach, the Endless Dreams features two open interior decks and extensive exterior space.



DREAM ON

Max. Capacity | 200 guests
Experience Type | Private Charter
Entertainment | Customizable

This comfortable yacht features two decks, two full bars, a built-in dance floor, and an open-air bow.



ICON

Max. Capacity | 150 guests
Experience Type | Private Charter
Entertainment | Customizable

This sleek yacht features exquisite details including exotic woods, granite, glass murals, a marble fireplace, and a baby grand piano.



MARINA HORNBLOWER

Max. Capacity | 150 guests
Experience Type | Private Charter
Entertainment | Customizable

With its classical nautical style, the Marina Hornblower features two open decks and a spacious sun deck.



Our Greater Los Angeles Fleet at a Glance

Experience your city like never before with City Cruises. Our planners, captain, crew, and servers are ready to bring your events to life on the water, all year-round.

Premier: An elevated experience with three-course plated menus, live entertainment, creative cocktails, and distinctive service
Signature: A fun & festive experience with a chef-prepared buffet, entertainment, and incredible views from our interior and exterior decks
Private Charters: One-of-a-kind events that allow groups to create all-inclusive packages with chef-designed menus, creative cocktails, and custom cruising times



JUST DREAMIN'

Max. Capacity | 130 guests
Experience Type | Private Charter
Entertainment | Customizable

This yacht features an open upper deck, a well-appointed lounge and lower deck with spacious suites.



WILD GOOSE

Max. Capacity | 127 guests
Experience Type | Premier Dining/Private Charter
Entertainment | Customizable

Once the private yacht of the legendary actor John Wayne, this unique yacht features original furnishings and decor from the Duke.



MOJO

Max. Capacity | 125 guests
Experience Type | Private Charter
Entertainment | Customizable

The Mojo features tasteful decor with an interior deck, and open sundeck, and master suite.



CABARET

Max. Capacity | 50 guests
Experience Type | Private Charter
Entertainment | Customizable

This intimate and distinctive yacht features sliding windows with both interior and exterior deck space.